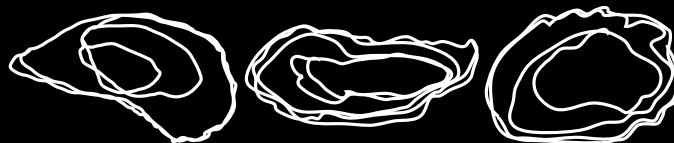


# SHUCKED

OYSTER & SEAFOOD BAR




*“Why, then, the world's mine oyster, Which I with sword will open.”*  
*Pistol in The Merry Wives of Windsor, William Shakespeare*

## FRESH OYSTERS

All our oysters are live, flown in weekly direct from growers in six different countries around the World for our SHUCKED counters and Malaysia's top restaurants and hotels.

<b>Tragheanna Bay, Ireland</b> <i>Sweet and satisfying with a good meat to shell ratio. Juicy, plump with cucumber and lettuce.</i>	<sup>3pcs/Dozen</sup> <b>30/100</b>
<b>Irish Premium, Ireland</b> <i>Great texture with a lovely sweet finish. Some parsley, woody. Juicy plump and firm.</i>	<b>38/130</b>
<b>Irish Premium No. 1, Ireland</b> <i>Plump and meaty with creamy sweet flavor. Juicy, plump with cream and melon.</i>	<b>50/178</b>
<b>Gallagher Special, Ireland</b> <i>5 years age of smooth, mellow and distinctive flavor. Lingering sweetness with hint of minerals.</i>	<b>65/230</b>
<b>Fine de Claire, France</b> <i>Green-gilled slender oysters that are less meaty and more juicy. Woody and herby reminiscent. Juicy and slender, not fleshy.</i>	<b>48/160</b>
<b>Sydney Rock, Australia</b> <i>Small but packs a HUGE punch! Rich, minerals, complex finish.</i>	<b>55/198</b>
<b>Tasmanian Prime, Australia</b> <i>Salty and Briny masterpiece. Proceed with caution! Strong taste of the sea, briny and pungent.</i>	<b>45/150</b>
<b>Dutch Creuses, Holland</b> <i>Lightly fruity with a deliciously fresh, briny accent and sophisticated bite.</i>	<b>48/160</b>
<b>Dutch Native, Holland</b> <i>Unique &amp; complex taste for the true oyster-lover and connoisseur. Creamy, powerful with a long-lasting aftertaste.</i>	<b>45/150</b>



Jimmy Gallagher & team from our main supplier Irish Premium Oysters tending the oysters in the beautiful remote Tragheanna Bay, Donegal.





## OYSTER TASTERS

- Starter Trio of Oysters** 40  
*Irish Premium, Coffin Bay, Tragheanna Bay*
- Trio of Irish Oysters** 48  
*Tragheanna Bay, Irish Premium, Gallagher Special*
- Connoisseur Trio of Oysters** 66  
*\*Gallagher Special, Sydney Rock, Fine de Claire*
- Oyster Shooter (1pcs or 6pcs)** 15/75  
*Freshly shucked oyster on top of a Bloody Mary shot*

## COOKED OYSTERS

- Oysters Florentine** 40  
*Spinach & Parmesan*
- Baked Oysters** 40  
*Parmesan, Breadcrumbs, Worcester sauce*
- Oriental Oysters** 40  
*Soya sauce, Chilli padi, Ginger*
- Cooked Oyster Trio** 45  
*Combination of Florentine, Baked and Oriental*

## AROUND THE WORLD OYSTERS 188

Two each of our finest six oysters from around the World  
*Dutch Creuses - Holland, Tragheanna Bay - Ireland, Irish Premium - Ireland,  
 Gallagher Special - Ireland, Fine de Claire - France, Sydney Rock - Australia*



*Jimmy drinks from the fresh water stream coming from the peat bog that feeds Tragheanna bay. The water bears the distinctive smokey flavour like malt whisky, evident in the wonderful Gallagher Specials carefully positioned to reach maturity where the stream joins the bay.*





Traditionally, the term caviar refers only to roe from wild sturgeon in the Caspian Sea and Black Sea (Beluga, Osetra and Sevruga caviars) with a recorded history of over 1000 years reaching the tables of aristocratic and noble Greeks in the 10th century. As well as Iranian Beluga we are happy to serve Malaysia's very own T'lur caviar, grown in Tanjong Malim as well as Imperial Crystal from Qingdao China which now accounts for 85% of the world's production.



**T'lur Amor  
Kaluga Caviar (30g)  
RM360**



**Imperial Cristal  
Osetra Caviar (10g/30g)  
RM138/RM368**



**Caspiran Sea  
Imperial Beluga Caviar (30g)  
RM688**



**Salmon Roe (80g)  
RM148**



**Avruga Herring Roe (80g)  
RM98**



**Trout Roe (80g)  
RM120**



**Lumfish Roe (Red, Wasabi, Black, Orange)  
RM78**



All prices subjected to 6% SST

## STARTERS

- Bouillabaisse** 28  
*Hot seafood soup from SRS Kitchen served with crusty bread*
- Cullen Skink** 28  
*Smoked Haddock Chowder served with crusty bread*
- Prawn Cocktail** 25  
*Shrimps mixed in Marie Rose sauce served with green salad*
- Momotaro Tomato with Marinated Anchovies** 30
- Crab Salad** 28  
*Fresh white crab meat, celery and toast*
- Smoked Ocean Trout with Marinated Goat's Cheese** 36  
*Salad and bread*
- Smoked Salmon Scrambled Egg** 34  
*Home smoked Salmon with nicely balanced creamy eggs, salad & bread*
- Smoked Mackerel or Smoked Salmon Paté** 30  
*125g Jar served with toast*
- Herring Matjes** 28  
*Toasted bread and chopped onions*



## SHELLFISH

- Steamed Live Mussels and Bread** 48/88  
*Cooked with cream, garlic & herbs or legendary laksa or tomato borth*
- Cloudy Bay Clams** 60  
*Steamed NZ clams with shallots, fresh herbs and cherry tomatoes on white wine or cream*
- Grilled Tiger Prawns** 32  
*Fresh prawns grilled with chopped garlic, lemon and rock salt, served with garden mixed salad*

## SHARING PLATTER

- Fruits De Mer Seafood Platter** 150  
*Oysters, Clams, Mussels, Smoked Salmon, Prawns and Sashimi*
- Smoked Fish Tasting Board** 78  
*Smoked Salmon, Mackerel, Herring served with Goat's Cheese, Salad and Toast Bread*







## FISH & CHIPS

*All dishes served with Tartar Sauce,  
Lemon Slice and Mushy Peas*

**Barramundi Fish & Handcut Chips** 36

*Fresh Barramundi Fillet seasoned and dipped in thick batter, deep fried to golden Brown perfection*

**Cod Fish & Handcut Chips** 43

*Fresh Cod Fillet seasoned and dipped in thick batter, deep fried to golden Brown perfection*

**100% Fish Burger & Handcut Chips** 28

*Homemade Burger Patties, Grilled and served on Fresh Bun with Tartar, onion, lettuce and tomato*

## PAELLA & PASTAS

**Seafood Paella** 36

*Spanish Rice with Fish, Prawns & Mussels*

**Seafood Linguine** 34

*Salmon, Prawns, Mussels with Aglio Olio or Marinara style*

**Pasta Mussels Laksa** 34

*Freshly Steamed Mussels on Local Curry Laksa and Pasta*

**Prawns Aglio Olio** 30

*Freshly Grilled Prawns with Garlic and Chilli Flakes*

**Creamy Salmon Pasta** 30

*Smoked Salmon on Creamy Pasta*

**Salmon Marinara Linguine** 30

*Freshly Baked Salmon on Tomato based Linguine*

## KIDS MENU

**Cod Fish & Chips** 20

*Fresh Cod Fillet seasoned and dipped in thick batter, deep fried to golden Brown perfection*

**Creamy Salmon Pasta** 18

*Smoked Salmon on Creamy Pasta*

**Salmon Marinara Linguine** 18

*Freshly Baked Salmon on Tomato based Linguine*





## CATCH OF THE DAY

Pick your fillet at the counter & we prepare!  
Sashimi or Grilled (Price by weight +10)

### WHOLE FISH

Lemon Sole <i>With Vegetables &amp; Lemon Butter Sauce</i>	48
Rainbow Trout <i>With Vegetables &amp; Pesto</i>	58
Seabass <i>With Vegetables &amp; Pesto</i>	58

### FILLET TO SHARE (2/3 pax)

Barramundi <i>With Vegetables, Salad &amp; Pesto</i>	98
Salmon <i>With Vegetables, Salad &amp; Pesto</i>	98
Ocean Trout <i>With Vegetables, Salad &amp; Pesto</i>	108

### SIDE DISHES

Bread Basket, Handcut Chips, Green Salad, Sautéed Vegetables, Herby Mash Potatoes.	12
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*All prices subjected to 6% SST*





## OYSTERS & CHAMPAGNE

*Between the sea and the bubbles there is a complicity that becomes an exciting exercise of taste. Certain chemicals in champagne and oysters pair well to spark an umami synergy that greatly enhances the taste.*

# THE PERFECT PAIRINGS

## OYSTERS & GUINNESS

*The perfect pairing: Rich stout and briny oysters. This combination is simply divine. The briny, salty taste of oysters with the slightly bitter taste of stout creates a harmonious balance of flavours.*





## CHAMPAGNE & SPARKLING WINE

Laurent Robert, Champagne, France	318
Victorie Brut Pristage, France	318
Deutz Brut Classic NV, France	350
Moët and Chandon, Champagne, France	488
Mini Moët 200ml, Champagne, France	138
Voga Prosecco, Italy	178

## SAUVIGNON BLANC

	<i>Gls/Btl</i>
Hole In The Water, New Zealand	24/110
Cloudy Bay, New Zealand	48/238
Saint Clair Marlborough, New Zealand	168
*Touraine Oisly, Organic, France	148

## CHARDONNAY

	<i>Gls/Btl</i>
Alkoomi Black Label, Australia	32/148
*St Veran, Organic, France	188
Cloudy Bay, New Zealand	298
J. Moreau Chablis, France	288
Pouilly Fuisse La Croix, France	258

## OTHER WHITES & ROSÉ

	<i>Gls/Btl</i>
Saint Clair Vicar's Choice <i>Riesling, New Zealand</i>	30/138
KWV Classic, <i>Chenin Blanc, South Africa</i>	118
*Le Vin des Globes, Bonne Esperance <i>Marsanne Sauvignon, France</i>	130
E. Guigal Côtes du Rhône <i>Rosé France</i>	138
*Organic certified wine or in process	

## RED WINE

	<i>Gls/Btl</i>
*Château Tourril – Côtes de Minervois <i>Carignan, Syrah, Cinsault, Grenache, France</i>	130
Saint Clair Vicar's Choice <i>Pinot Noir, New Zealand</i>	138
Saint Clair Pioneer Block 14 <i>Marlborough, New Zealand</i>	228
Cloudy Bay <i>Pinot Noir, New Zealand</i>	318
I Muri, Primitivo <i>Italy</i>	158



## BEER & VODKA

Beerfarm IPL Indian Pale Lager, Australia	28
Beerfarm Asam Boi Gose, Australia	30
Brew Dog Lost Lager, Scotland	26
Guinness Stout, Ireland	22
Heineken, Holland	24
Heineken Zero, Holland	15
Tiger, Malaysia	18
Absolut Vodka, Sweden	12/388
Beluga Vodka, Russia	18/588

## WATER & SOFT DRINK

	<i>Gls/Btl</i>
Hildon Sparkling	10/18
Hildon Still	10/18
Eaux de St Géron	48
Coke	6
Coke Light	6
Sprite	6
Ginger Ale	6
Soda Water	6
Mountain Fresh Orange Juice	12
Mountain Fresh Apple Juice	12

## DESSERTS

We are proud to support the amazing bakers at Bake with Dignity, a Social Enterprise by: 

Salted Caramel Fudge Brownie	18
Jersey Jack Gellato	12

## OYSTERS ARE GOOD FOR YOU!

- Oysters are the most concentrated natural source of Zinc essential to maintaining a **strong immune system**.
- Oysters help maintain collagen and elastin fibers that **prevents skin from sagging**.
- Oysters have high level of Tyrosine, which is used by the brain **to make you happy and relieve stress**.
- Oysters are rich in iron, Calcium and vitamins, low in fat, calories and cholestrol.
- THE RARE AMINO ACIDS IN OYSTERS TRIGGER INCREASED LEVELS OF **SEX HORMONES** AND ZINC AIDS IN THE PRODUCTION OF **TESTOSTERONE**



Get SHUCKED @ The Gardens Mall, Publika, BSC, KLCC, IPC, OUG, Linc, MCity, Pavilion Bukit Jalil, Tropicana Garden Mall, Datum Jelatek.

# FUEL FOR LOVE

